

SOUPS AND SALADS

Chef's Soup	\$4 cup \$6 Bowl
French Onion Au Gratin	\$6 Crock
Savory sherry onion broth topped with a toasted crostini and melted provolone cheese.	
Grilled Caesar Salad	\$9
Grilled romaine heart topped with house Caesar dressing, croutons, and parmesan crisps.	
Santa Fe Salad	\$9
Mixed greens, roasted corn, avocado, black beans, and red onion tossed with fresh pico de gallo served with southwest ranch dressing.	
Harvest Salad	\$9
Mixed greens topped with dried cranberries, golden raisins, pumpkin seeds and crumbly goat cheese, served with sesame dressing.	
Wedge Salad	\$8
Iceberg lettuce, bacon, tomato, red onion, candied pecans, and bleu cheese dressing.	
Garden Salad	\$7
Mixed greens, tomato, cucumber, red onion, shredded carrots and choice of dressing.	

Add to any salad

Chicken \$4 * Steak \$6 * Shrimp \$6 * Salmon \$6

REFINERY SHARED PLATES

Seward Platter	\$15
Fresh garlic hummus with assorted fresh vegetables, artisan cheeses, sliced meats, fresh fruit, yogurt sauce, crackers, and toasted almonds.	
Jumbo Chicken Wings	\$12
10 jumbo wings grilled or fried tossed in your choice of mild, medium, hot, teriyaki or BBQ sauce served with celery and bleu cheese dressing.	
Chicken Tenders	\$10
4 large tenders served with a side of fries and your choice of mild, medium, hot, teriyaki or BBQ sauce.	
Buffalo Chicken Eggroll	\$9
Grilled chicken, bleu cheese crumbles, Buffalo wing sauce, and bleu cheese dressing.	
Loaded Potato Boats	\$8
Potato skins stuffed with bacon, green onion, jalapeños, diced tomato, and cheddar cheese, served with sour cream and salsa.	
Spinach and Artichoke Dip	\$8
Creamy homemade dip topped with Asiago cheese served with toasted pita chips.	
Traditional Nachos	\$8
Crispy tortillas topped with cheddar cheese sauce, diced tomatoes, jalapeños, and green onions served with pico de gallo and fresh guacamole.	
Add Chili \$3 Chicken \$4 Shrimp \$6 Steak \$6	
Quesadilla	\$8
Grilled cheddar jalapeño wrap with cheddar jack cheese, tomato, black olives, and jalapeños, served with pico de gallo and sour cream.	

Add Chicken \$4 | Shrimp \$6 | Steak \$6

REFINERY HANDHELDS

All sandwiches served with house chips and pickle | Add fries or onion rings for \$2.50

Open Faced N.Y. Strip	\$16
8 oz. USDA Choice, grilled and topped with smoked paprika rosemary butter and sautéed garlic mushrooms served on a toasted garlic baguette with a side of battered onion rings.	
Smokey Club	\$12
Smoked turkey, bacon, tomato, lettuce, and pickled onion aioli on toasted sourdough.	
Dublin Chips Sandwich	\$11
Beer battered Haddock on a toasted brioche with lettuce, tomato, and onion served with fries and malted cabbage slaw.	
Roadhouse Chicken	\$10
Marinated grilled chicken topped with lettuce, tomato, onion, BBQ sauce, roasted red peppers, bacon, and provolone cheese on toasted brioche.	
Reuben	\$10
Corned beef or turkey with Swiss cheese, sauerkraut, and Thousand Island dressing on toasted rye.	

REFINERY
MODERN FARE

Sun/Mon:
5:00pm-10:00pm

Tues-Sat:
11:30am-10:00pm

315.515.3162
74 State St. | Auburn NY



06/19

REFINERY

MODERN FARE

REFINERY BURGERS, DOGS & WRAPS

Served with house chips and pickle | Add fries or onion rings for \$2.50

Wraps: Choose either Jalapeño or Sundried tomato

The New England Wrap	\$12
Shrimp and crab salad tossed with fresh apples and cranberries with baby spinach and candied pecans.	
Chicken Salad Wrap	\$11
Chicken salad with red grapes, candied pecans, shredded lettuce, tomato, and onion.	
Southwest Chicken Wrap	\$11
Breaded or grilled chicken tossed with south west ranch dressing, lettuce, tomato, onion, and cheddar cheese.	
California Wrap	\$11
Sliced turkey, avocado, diced tomato, shredded lettuce, bacon, and cucumber cilantro aioli.	
Memphis Pulled Pork Wrap	\$11
House smoked pork with candied jalapeños, shredded lettuce, and cheddar cheese.	
Tex-Mex Burger	\$11
1/2 pound burger topped with chili, cheddar cheese, and guacamole on a toasted brioche bun.	
Burger Alert	\$11
1/2 pound burger topped with lettuce, tomato, onion, pickled jalapeños, sautéed onions, cheddar cheese, and a over easy egg on a toasted brioche bun.	
House Burger	\$10
1/2 pound build your own burger with lettuce tomato and onion.	
*Toppings: bacon, mushrooms, avocado, caramelized onions, peppers, jalapeños, fried egg, \$.75 each	
* Cheese: American, Cheddar, Swiss and Provolone \$.75 each	
Fresno Dog	\$8
1/4 pound hot dog topped with chili, pickled jalapeños, red onion, and cheddar cheese.	
Hoff Dog	\$7
1/4 pound Hoffman red hot topped with sautéed onions, and sauerkraut.	

Available after 5PM

REFINERY CLASSIC PLATES

Ribeye	\$27
14 oz. USDA Choice Angus, grilled and topped with crispy onions and garlic herb butter. Served with smashed potatoes.	
Grilled Atlantic Salmon	\$22
8 oz. Atlantic salmon served with Mediterranean farro salad topped with lemon-basil vinaigrette and balsamic glazed tomato rounds.	
Memphis Frenched Pork Chop	\$20
14oz. grilled BBQ chop served over a smoky roasted leek potato salad with bacon braised baby spinach.	
Baja Chicken	\$18
10oz. grilled Sofrito marinated chicken breast served over siesta rice, topped with jalapeños lime- cilantro sauce and a side of crispy flour tortillas.	
Beef Pot Roast	\$17
Tender beef roast served over smashed potatoes topped with a savory beef gravy and fresh seasonal vegetables.	
Blackened Mahi Tacos	\$16
3 flour tortillas stuffed with blackened gulf Mahi, lettuce, tomato, and onion served with bayou citrus sauce, tortilla chips and pico de gallo.	
Dublin Chips	\$16
Battered Haddock over house fries, served with malted cabbage slaw.	

REFINERY SIGNATURE PASTAS

Santa Ana Shrimp	\$21
Five jumbo shrimp sautéed in a white wine, garlic, and feta cheese sauce with fresh tomatoes, avocados, and baby spinach. Tossed with angel hair pasta.	
Tips au Poivre	\$17
Beef tips sautéed in a rich cognac –Dijon cream sauce with mushrooms and caramelized onions served over mushroom ravioli.	
Spicy Sausage Riggies	\$17
Rigatoni tossed with spicy sausage, roasted red peppers, red onion and sliced mushrooms in a red wine tomato sauce, topped with shredded Asiago cheese.	
Tuscan Chicken	\$16
Boneless chicken breast sautéed in extra virgin olive oil with roasted garlic, artichoke hearts, roasted red peppers, and baby spinach tossed with cavatappi pasta. Topped with Asiago Cheese.	
Bolognese Lasagna	\$16
Traditional meat lasagna with creamy ricotta cheese and mozzarella finished with our house-made tomato sauce and served with toasted garlic bread.	
The Garden Pasta	\$14
Fresh vegetables sautéed in roasted garlic oil and tossed with spinach fettuccine topped with Asiago cheese.	

Tyke Bites

\$7

Served with choice of fries, fruit or vegetable and drink.

Mac & Cheese
Chicken Fingers
Hot Dog
Kids Burger